	Retail Food Establishment Inspection Report          Image: Constraint of the sector of the															
Date:         Time in:         Time out:         License/P           7/7/2022         9:03         10:04         FS-9													Est. Type Risk Category Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								_	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCORE			
	Establishment Name: Contact/Owner N Soulman's Bar-B-Que (Goliad)												<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>			
Physical Address: Pest control :							Hood Grease trap :									
22	$\mathbf{N} = i\mathbf{n}$ compliance							Hernandez/3mo Southwast = not observed NA = not applicable								
Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											ox for IN, NO, NA, COS Mark an $\times$ in appropriate box for R					
Co	Compliance Status									Compliance Status         Compliance Status           R         O         I         N         C						
U T	N	0	A	o s	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)		ĸ	U T	Ν	0	A	o s	Employee Health			
	~				1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
		2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from			
	~								~	eyes, nose, and mouth						
	~								Preventing Contamination by Hands							
	4. Proper cooking time and temperature					aloves used					14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>					
		<ul> <li>✓</li> <li>✓</li> <li>5. Proper reheating procedure for hot holding (165°F in 2 Hours)</li> </ul>			6 in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)				
	~	6. Time as a Public Health Control; procedures & records				ecords			<u> </u>	Highly Susceptible Populations						
					A				~		_		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	-				Approved Source	d in			<b>•</b>				eggs cooked			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith								Chemicals						
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only			
					Protection from Contamination			3				~	18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during for preparation, storage, display, and tasting	d			<u> </u>				Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned Sanitized at <u>200</u> ppm/temperature	and			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served reconditioned <b>discarded</b>	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	Priority Foundation Items (2 Po					nts) ı R	violat 0	_	Req N	uire N	Cor	rective Action within 10 days			
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel		A	U T	Ν	0	A	o s	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of know and perform duties/ Certified Food Manager/ Posted	vledge, I		27. Proper cooling method used; Equipment Adequa Maintain Product Temperature								
	~	22. Food Handler/ no unauthorized personnel			el			~				28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Packaş Labeling	ge			r				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
~					23. Hot and Cold Water available; adequate pressure	, safe			I	digital Permit Requirement, Prerequisite for Operation						
$\vdash$		24. Required records available (shellstock tags; parasite		site					_		30. Food Establishment Permit (Current/insp report sign posted)					
	~							~		12/31/2022						
	~	Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				and			r				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
		Consumer Advisory						2 32. Food and Non-food Contact surface designed, constructed, and used				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps							~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N	N	С	Core Items (1 Point) Violations Require Con	rrective A	<i>ction</i>	n Noi		I N N C		-	ays or Next Inspection , Whichever Comes First			
U T	N	0	A	0 S	Prevention of Food Contamination			U T		0	A	o s	Food Identification			
1					34. No Evidence of Insect contamination, rodent/oth animals				~				41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco	use					_		Physical Facilities			
	~				36. Wiping Cloths; properly used and stored			1			_		42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used			
	~	38. Approved thawing method							~				44. Garbage and Refuse properly disposed; facilities maintained			
	Proper Use of Utensils					1					45. Physical facilities installed, maintained, and clean					
	~				39. Utensils, equipment, & linens; properly used, sto dried, & handled/ In use utensils; properly used				r				46. Toilet Facilities; properly constructed, supplied, and clean			
1					40. Single-service & single-use articles; properly sto and used	red			~				47. Other Violations			

Received by: (signature) Christy Cortez, RS	<sup>Print:</sup> Christy Cortez, RS	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Cody Marsh	Print: Cody Marsh	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: an's Bar-B-Que (Goliad)	Physical A 2255	<sup>ddress:</sup>	City/State: License/Permit # Page 2 of 2 Rockwall, TX FS-9303							
		TEMPERATURE OBSERVA		TIONS							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tem/Location					
WIC/b	risket	42	sour cream	41							
	potatoes	40/41/41/41	2 door reach in freezer ambien	t <b>-11</b>							
Ма	ac n cheese	40									
diced	cooked potatoes	41									
	pork	42									
	olding unit/ brisket	167/171									
bris	sket/ brisket	177/166									
reach	in cooler/sausage	40									
Item	AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSER	VED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 122 F										
4 -	3 comp sink 129 F										
45	Address floors in ba										
45	replace moldy caulking behind 3 comp sink and hand sinks Door part of cooler only used for non TCS foods only										
34	Fly	oniy use	a for non TCS loods o	піу							
34		ng at 10	0 ppm chlorine sanitiz	or							
			n. Procedures in place 16		heats hef	ore placing in hot	wells				
	prep hand sink 121										
	Meat cutting hand s		F								
45	Seal escutcheons u										
32	Seal any exposed wood.										
	Sani bucket setup t	o 200 pp	om quats								
42	Clean carts/some for	ood deb	ris								
18			parate/not over food.	Correcte	d on site						
45	Door leading to kitc										
40	Soda/tea nozzles V		*								
40	Discard cardboard			d diacale	arad						
32			placed/badly scored ar			in cooler					
45	Dummy slice of pie for display only. For service, pulled from reach in cooler Seal gaps around baseboards/walls throughout										
45	Repair broken ceiling tile over water heater										
Received	by:		Print:		I	Title: Person In Charge/	Owner				
(signature)	•			1arsh		Manager					
Inspected (signature)	Cody Marsh <sup>Thy:</sup> Chrísty Cov	ton, a	RS Christy C								
Form FH-04	(Revised 09-2015)	iez, r				Samples: Y N #	collected				